§ 184.1091

human food ingredient is based upon the following current good manufacturing practice conditions of use:

- (1) The ingredient is used as a flavoring agent and adjuvant as defined in $\S 170.3(o)(12)$ of this chapter.
- (2) The ingredient is used in foods at levels not to exceed current good manufacturing practice.
- (d) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[48 FR 52445, Nov. 18, 1983, as amended at 50 FR 49536, Dec. 3, 1985; 69 FR 24512, May 4, 2004]

§184.1091 Succinic acid.

- (a) Succinic acid ($C_4H_6O_4$, CAS Reg. No. 110–15–6), also referred to as amber acid and ethylenesuccinic acid, is the chemical 1,4-butanedioic acid. It is commercially prepared by hydrogenation of maleic or fumaric acid. It can also be produced by aqueous alkali or acid hydrolysis of succinonitrile.
- (b) The ingredient meets the specifications of the "Food Chemicals Codex," 3d Ed. (1981), pp. 314–315, which is incorporated by reference. Copies may be obtained from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or may be examined at the National Archives and Records Administration (NARA). For information on the availability of this material at NARA, call 202–741–6030, or go to: http://www.archives.gov/federal_register/

code_of_federal_regulations/ibr_locations.html.

- (c) The ingredient is used as a flavor enhancer as defined in §170.3(o)(11) of this chapter and pH control agent as defined in §170.3(o)(23) of this chapter.
- (d) The ingredient is used in food at levels not to exceed good manufacturing practice in accordance with $\S 184.1(b)(1)$. Current good manufacturing practice results in a maximum level, as served, of 0.084 percent in condiments and relishes as defined in $\S 170.3(n)(8)$ of this chapter and 0.0061 percent in meat products as defined in $\S 170.3(n)(29)$ of this chapter.
- (e) Prior sanctions for this ingredient different from the uses established in

this section do not exist or have been waived.

[44 FR 20657, Apr. 6, 1979, as amended at 49 FR 5611, Feb. 14, 1984]

§184.1095 Sulfuric acid.

- (a) Sulfuric acid (H_2SO_4 , CAS Reg. No. 7664–93–9), also known as oil of vitriol, is a clear, colorless, oily liquid. It is prepared by reacting sulfur dioxide (SO_2) with oxygen and mixing the resultant sulfur trioxide (SO_3) with water, or by reacting nitric oxide (SO_3) with sulfur dioxide and water.
- (b) The ingredient meets the specifications of the "Food Chemicals Codex," 3d Ed. (1981), pp. 317–318, which is incorporated by reference. Copies may be obtained from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or may be examined at the National Archives and Records Administration (NARA). For information on the availability of this material at NARA, call 202–741–6030, or go to: http://www.archives.gov/federal_register/code_of_federal_regulations/

code_of_federal_regulations/ibr_locations.html.

- (c) The ingredient is used as a pH control agent as defined in §170.3(o)(23) of this chapter and processing aid as defined in §170.3(o)(24) of this chapter.
- (d) The ingredient is used in food at levels not to exceed good manufacturing practice in accordance with §184.1(b)(1). Current good manufacturing practice results in a maximum level, as served, of 0.014 percent for alcoholic beverages as defined in §170.3(n)(2) of this chapter and 0.0003 percent for cheeses as defined in §170.3(n)(5) of this chapter.
- (e) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[45 FR 6085, Jan. 25, 1980, as amended at 49 FR 5611, Feb. 14, 1984]

§ 184.1097 Tannic acid.

(a) Tannic acid (CAS Reg. No. 1401–55–4), or hydrolyzable gallotannin, is a complex polyphenolic organic structure that yields gallic acid and either glucose or quinic acid as hydrolysis products. It is a yellowish-white to light brown substance in the form of an